

<u>DAILY SPECIALS</u> Thursday, November 6, 2025

SALMON FILET \$24 a la piccata BONE-IN PORK CHOP \$24

with mushrooms, shallots, white wine & tarragon

SOUP DU JOUR

CARROT GINGER \$8

APPETIZERS

SHORT RIB & MANCHEGO CHEESE EMPANADA \$16

over mixed greens with dijon dressing

AVOCADO STUFFED WITH LUMP CRABMEAT \$17

tomatoes, capers, onions & house vinaigrette

FIG & PROSCIUTTO SALAD \$14

over arugula with gorgonzola cheese & balsamic dressing

ROASTED BUTTERNUT SQUASH SALAD \$15

with feta cheese, pecans, pomegranate seeds over greens with maple dressing

CRABMEAT STUFFED MUSHROOM \$16

topped with melted swiss cheese

TRI-COLOR SALAD \$14

arugula, endive, radicchio, oranges, strawberries, toasted almonds & goat cheese with raspberry dressing

ENTRÉES

TRADITIONAL POT ROAST \$27

served with mashed potatoes & gravy

SAUTÉED SHRIMP & LOBSTER PASTA \$36

a la vodka over crushed red pepper fettuccini

BEEF & ITALIAN SAUSAGE BOLOGNESE \$24

over pappardelle pasta & topped with ricotta cheese

MEDITERRANEAN RAVIOLI WITH CRUMBLED ITALIAN SAUSAGE \$26

(eggplant & roasted red pepper ravioli) a la vodka

CONFIT OF DUCK \$30

with blueberry sauce

CRAB RAVIOLI \$29

in a saffron cream sauce with peas & diced tomato

PORK SHANK OVER RISOTTO \$24

with tomato, herbs & white wine

SAUTÉED BLACK SEA BASS \$28

a la provencal

TRI-COLOR CHEESE TORTELLINI WITH SAUTÉED SHRIMP & BROCCOLI \$29

in a white wine cream sauce with herbs

BUFFALO CHIPOTLE SAUSAGE \$26

over gnocchi in tomato sauce

SAUTÉED FILET OF CORVINA \$26

with shiitake mushrooms, sage & red wine

GRILLED NEW YORK SHELL STEAK (16 oz) \$40

with choice of potato & vegetable of the day

PUMPKIN RAVIOLI WITH SAUTÉED CHICKEN \$28

in a tomato marsala sauce

BISON BURGER \$22

served with choice of potato

SAUTÉED FILET OF MAHI MAHI \$26

au poivre

HOMEMADE DESSERTS

PROFITEROLES \$13 (baked puff pastry filled with ice cream & topped with homemade grand marnier chocolate sauce)
CHOCOLATE PUMPKIN PIE \$11 CHEESECAKE \$11 CRÉME BRÛLÉE \$12 PECAN PIE A LA MODE \$12 BERRIES & CREAM \$9
BREAD PUDDING A LA MODE \$11 BROWNIE SUNDAE \$11 APPLE PIE A LA MODE \$12 COCONUT CUSTARD PIE \$10